Amendments to the Claims:

This listing of claims will replace all prior versions and listings, of claims in the application:

Listing of Claims:

1. ***(Currently Amended)*** A method for manufacturing pastas out of gluten-free raw materials, ~~e.g., flour and/or semolina based on corn, rice, millet or barley, or out of starch,~~ wherein the method involves the following steps:

   a) Generating a ~~raw material~~ dry mixture of the raw material;
   b) Metering water ~~with a temperature of 30°C to 90°C, in particular 75°C to 85°C~~ into the raw material dry mixture with this raw material in motion, thereby producing a dough ~~or moistened raw material mixture with a water content of 20% to 60%, in particular 38% to 45%~~;
   c) Metering vapor ~~with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C,~~ into the dough with the dough ~~or moistened raw material~~ in motion;
   d) Molding the ~~thusly obtained~~ dough into defined dough structures; and
   e) Drying the molded dough structures into pastas, wherein ~~the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1.~~the raw material dry mixture is moved in step b) in a two-screw mixer or a mixing kneader with at least two cooperating working shafts.

2. ***(canceled)***

3. ***(Currently Amended)*** The method according to claim 1, characterized in that the dough is moved in step c) in a mixer~~, in particular a two-screw mixer~~.

4. ***(Currently Amended)*** The method according to claim 3, characterized in that in step c), the vapor is metered into the dough during a ~~the~~ vapor exposure time ~~in the mixer during step c)~~ which measures about 10 s to 60 s~~, preferably 20 s to 30 s~~.

5. ***(Currently Amended)*** The method according to claim 1, characterized in that the dough~~moistened raw material mixture~~ is moved in step c) on a conveyor belt~~, in particular a belt evaporator~~.

6. ***(Currently Amended)*** The method according to claim 5, characterized in that in step c), the vapor is metered into the dough during a~~the~~ vapor exposure time ~~during step c),~~ which measures 30 s to 5 min.

7. ***(Previously presented)*** The method according to claim 1, characterized in that at least one additive is metered into the raw material mixture.

8. ***(Original)*** The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step a).

9. ***(Original)*** The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step b).

10. ***(Previously presented)*** The method according to claim 7, characterized in that at least one monoglyceride or one diglyceride or a hardened fat is used as the additive.

11. ***(Currently Amended)*** The method according to claim 1, characterized in that the vapor metered in step c) has a working pressure ~~during evaporation~~ of 2 bar to 5 bar.

12. ***(Previously presented)*** The method according to claim 1, characterized in that vapor is metered in step c) with an initial vapor pressure of 1 bar to 10 bar.

13. ***(Currently Amended)*** The method according to claim 1, characterized in that ~~the~~a mass ratio of the metered water quantity to the metered vapor quantity ranges from 5~~4~~:1 to 1~~2~~:1~~, most preferably measuring 3:1~~.

14. - 36. ***(Canceled)***

37. ***(Currently Amended)*** A method for manufacturing fresh pastas out of gluten-free raw materials, ~~e.g., flour and/or semolina based on corn, rice, millet or barley, or out of starch,~~ wherein the method involves the following steps:

    a) Generating a ~~raw material~~ dry mixture of the raw material;

    b) Metering water ~~with a temperature of 30°C to 90°C, in particular 75°C to 85°C~~ into the raw material dry mixture with this raw material in motion, thereby producing a dough~~ or moistened~~

~~raw material mixture with a water content of 20% to 60%, in particular 38% to 45%~~;

c) Metering vapor ~~with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C,~~ into the dough with the dough ~~or moistened raw material~~ in motion;

d) Molding the ~~thusly obtained~~ dough into defined dough structures; and

e) Processing the molded dough structures into fresh pastas~~, wherein the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1~~.wherein the raw material dry mixture is moved in step b) in a two-screw mixer or a mixing kneader with at least two cooperating working shafts.

38. **(New)** The method according to claims 1 or 37, characterized in that the metered water in step b) has a temperature of 30°C to 90°C.

39. **(New)** The method according to claims 1 or 37, characterized in that the metered water in step b) has a temperature of 75°C to 85°C.

40. **(New)** The method according to claims 1 or 37, characterized in that the obtained dough in step b) has a water content of 20% to 60%.

41. **(New)** The method according to claims 1 or 37, characterized in that the obtained dough in step b) has a water content of 38% to 45%.

42 **(New)** The method according to claims 1 or 37, characterized in that the metered vapor in step c) has an initial vapor temperature of 100°C to 150°C.

43. **(New)** The method according to claims 1 or 37, characterized in that the metered vapor in step c) has an initial vapor temperature of 100°C to 120°C.

44. **(New)** The method according to claim 37, characterized in that a mass ratio of the metered water quantity to the metered vapor quantity ranges from 5:1 to 1:1.

45. **(New)** The method according to claim 13 or 44, characterized in that the mass ratio between the metered water quantity and the metered vapor quantity ranges between 4:1 and 2:1.

46. **(New)** The method according to claim 13 or 44, characterized in that the mass ratio between the metered water quantity and the metered vapor quantity is 3:1.

47. **(New)** The method according to claim 3, characterized in that the dough is moved in step c) in a two-screw mixer.

48. **(New)** The method according to claim 4, characterized in that the vapor exposure time in the mixture during step c) measures 20 s to 30 s.

49. **(New)** The method according to claim 5, characterized in that the dough is moved in step c) on a belt evaporator.